

## Quebrada Tempranillo



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Country of Origin:	Spain
Region:	D.O.Ca Rioja
Vines:	100% Tempranillo
Vintage:	2011
Content of bottle:	0,75 l u. 1,5 l
Type:	steel tanks
Flavor:	dry
Alcohol:	14%
Acidity:	4,6 g/l
Residual Sugar:	2,2 g/l
Awards:	gold medal Mundus Vini (2009), silver medal Mundus Vini (2010, 2011)



### Tasting Notes:

Intense purple-red with violet reflexes.

In the nose clear and very fresh with distinct flavors of cherry and rich forest fruits, accompanied by vegetable tones and fresh herbs.

The palate is strong but not pretentious. Very fruity with pronounced tannins. Wonderful combination of acid and alcohol. Medium-length final that invites for another sip. A fresh, uncomplicated wine - for professionals and enthusiasts alike.

Serving Temperature: 12-14° degrees celsius

Enjoy with red meats, stews and ripe cheese.